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Denominazione Denomination
Bezeichnung Denominación

T75E
T97E



FORNO A TUNNEL
CONVEYOR OVEN
FOUR TUNNEL
TUNNELOFEN
HORNO DE TÚNEL

MOD.
MATR.

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Note:

This catalogue is printed in five different languages, and namely: Italian, English, French, German and Spanish.

WARRANTY

Standards and rules

Warranty only covers the replacement free to factory of pieces eventually broken or damaged because of faulty materials or manufacture.

Warranty does not cover any damages caused by third party transport or due to incorrect installation or maintenance, to carelessness or negligence in usage, or to tampering by a third party. Moreover, warranty does not cover: glass components, electrical components, accessories and whatever depends on normal wear and deterioration of both the system and its accessories; nor does it cover labour costs involved in replacing pieces covered by warranty

Warranty ends in case of non-compliance with payments and for any elements that may be repaired, modified or disassembled, even in part, without prior written consent. For technical service during the warranty period, please send a written request to the local concessionary agent or directly to the Sales Department.

WARNING

This word indicates a danger, and will be employed every time the safety of the operator might be involved.

NOTE

This word indicates the need for caution, and will be employed to call attention to operations of primary importance for correct and long-term operation of the appliance.

DEAR CUSTOMER

Before using the appliance, please read this user manual.

For the safety of the operator, the appliance safety devices should always be maintained in a proper state of efficiency.

This user manual intends to illustrate use and maintenance of the appliance. For this reason, the operator is advised to follow the instructions given below.

The manufacturer reserves the right to make improvements to the product and manual, without necessarily updating existing products and manuals.

WARNING!

1 The following instructions are provided for your safety

2 Please read them carefully before installing and using the appliance.

3 Keep this user manual in a safe place for future consultation by the operators.

4 Installation must be carried out in accordance with the Manufacturer's instructions by qualified and licensed staff.

5 This appliance must only be employed for the purposes for which it was designed, that is to say to cook pizza and similar food products. Any other use can be classed as improper.

6 The appliance must only be used by persons trained to operate it.

7 When carrying out repairs, always contact one of the Manufacturer's authorised service centres and request that original spare parts be used.

8 Failure to comply with the above may compromise the safety of the appliance.

9 In the event of breakdown or malfunction always disconnect the appliance, and do not attempt to make adjustments or repairs yourself.

10 Should the appliance be sold or transferred to another owner, or should the current owner change his premises and wish to install the appliance elsewhere, always ensure that this manual remains with the appliance, so that it can be consulted by the new owner and/or the person carrying out installation.

1 TECHNICAL SPECIFICATIONS

1.1 DESCRIPTION OF THE APPLIANCE

The oven comprises a baking chamber through which runs a conveyor belt carrying the product, which is cooked by a jet of air heated by electrical heating elements; it is fitted with electronic temperature regulation at the top and bottom, a safety thermostat, and a bottom-hinged door.

The internal and external structure is in stainless steel plate, while the mesh conveyor belt carrying the product to be cooked is made of stainless steel.

Up to three baking chambers can be positioned one on top of the other, and each one is fully independent.

The baking chamber/s is/are sustained by four steel supports mounted on wheels.

1.2 REGULATIONS APPLIED

This appliance complies with the following regulations:

- Low voltage Directive 73/23, as modified by Directive 93/68 EEC dated 22/07/1993.
- Electromagnetic compatibility Directive 89/336, as modified by Directives 92/31 dated 15/05/1992 and 93/68 EEC dated 22/07/1993.
- Machine Directive 89/392 EEC, as modified by Directives 91/368 EEC, 93/44 EEC and 93/68 EEC dated 22/07/1993.

1.3 WORKPLACES

The appliance is programmed by the operator using the control panel on the front of the oven, and it must be attended to while in operation.

The glazed door is located at the front of the oven.

1.4 ACCESSORIES

The following accessories are available:

- Product rest.
- GSM card for on-line connection

1.5 TECHNICAL DATA (See TAB.1)

1.6 DIMENSIONS AND WEIGHTS (see Fig.1)

1.7 IDENTIFICATION

When communicating with the manufacturer or service centre, always give the oven SERIAL NUMBER, which can be found on the plate fixed as shown in fig.2.

1.8 LABELLING

The oven is provided with warning labels at the points indicated in fig. 4.

2 INSTALLATION

NOTE: the manufacturer declines all responsibility in the event of failure to comply with safety regulations.

2.1 TRANSPORT AND SHIPPING

The oven is generally delivered by transport vehicle, packed in cardboard boxes and fastened with belts to wooden pallets (fig. 3). It must be lifted at the points indicated by the arrows.

2.2 LIFTING AND MOVEMENT

NOTE! On receiving the oven it is advisable to check its conditions and quality.

After removing the four plastic plugs (fig. 5, item D), lift the oven by hooking up at the points indicated in fig. 5, using a normal lifting device (bridge crane, crane, fork lift etc.)

WARNING! The oven must not be transported manually.

Position the appliance in a suitably hygienic, clean, dry and dust-free area, making sure that it is stable.

Replace the four plastic plugs (fig. 5 item D) in the holes.

Packing materials must be disposed of in accordance with current regulations.

WARNING! The belts must only be replaced by other systems with equivalent lifting and safety factors.

2.3 ENVIRONMENTAL SPECIFICATIONS

To ensure that the oven operates properly, it is advisable to comply with the following limits:

Working temperature: +5°C ÷ +40°C

Relative humidity: 15% ÷ 95%

2.4 POSITIONING, ASSEMBLING AND MAINTENANCE AREAS

WARNING! When positioning, assembling and installing the oven, the following specifications have to be complied with:

- Laws and standards in force regarding the installation of electrical appliances.
- Directives and indications issued by the electricity supply network.
- Local building and fire-prevention laws.
- Accident prevention regulations.
- Indications in force issued by local state Electric Quality Assurance Corporation.

After unloading, the appliance must be positioned in a well-aired and illuminated room, with adequate ducting, at a minimum distance of 10cm from the right side wall and from the rear wall and 80 cm from the left side wall (fig.6).

These minimum distances are essential to guarantee access to the main switch and to guarantee ducting of cooling air at the back.

WARNING! Air is sucked through the central perforated part of the rear casing (fig.11) and this must never be obstructed, take care not to insert thin tools, hair, clothing etc. through the holes so that they come into contact with the fan.

The following operations must be carried out:

- Remove the protective film from the outer panels of the oven, pulling it gently to remove all the adhesive.

Should any adhesive remain on the oven, remove using kerosene or benzene.

- After removing the four round headed screws (fig.7 item A) on the bottom of the appliance, fit the four supports, each one fastened with four screws and washers (fig.7 item B), in the threaded holes provided on the base; once the appliance has been moved into position lock it by pressing the brake lever (fig.7 item C) on each of the wheels down.

Any support that is not supplied by the manufacturer must be suitable to guarantee proper stability of the oven.

- The single elements that have been selected to make up the oven must be placed one on top of the other as shown in figure 8, after removing the 4 plastic plugs (fig.8 item D) from the top part of the element to be positioned underneath and inserting the round headed reference screws (item 8 fig.E) into the element to be positioned on top.

- Connect up any optional product rest (fig.9) on the side required, after removing the stop (fig.9 item F) and relative knobs (fig.9 item G) from the flour collector and replacing them on the product rest itself.

WARNING! The lock (fig.10 item H) on the front door must always be fitted and the keys must be removed and kept by staff authorised to work the appliance, in order to avoid accidental opening of the front door with a resulting severe risk of burning and injury by internal parts.

Of the various people authorised and trained to use the appliance, at least one must always be present when the appliance is turned on, and must be aware of the location (near the appliance) of a set of keys, in order to allow opening of the door in an emergency. If there are a number of baking chambers, mark the keys and respective locks clearly so that they can be recognised with ease

2.4.1 ELECTRICAL CONNECTION

WARNING! Electrical connection must only be carried out by specialised personnel, in compliance with current local state Electric Quality Assurance Corporation requirements.

Before starting the connection procedure, check that the earthing system is provided in accordance with European EN standards.

Before starting the connection procedure, check that the main power switch for the supply to which the oven is to be connected has been turned to the "off" position.

The rating plate contains all the information necessary for proper connection.

2.4.2 ELECTRICAL CONNECTION OF THE BAKING CHAMBER

WARNING! Each baking chamber must be fitted with a main four-pole switch with fuses or an automatic switch suitable for the values shown on the plate, to allow the single appliances to be disconnected from the mains.

NOTE: The device selected should be in the immediate vicinity of the oven and within easy access.

The baking chamber is delivered with the required voltage indicated on the rating plate (fig. 2) and is normally set up for a power supply of: 400 Vac. 3N 50/60 Hz or 230 Vac. 3 50/60 Hz.


- Fitting the plug (fig.12).

WARNING! Make sure that the wires connected to the power plug do not touch each other at any point.

NOTE! Check that the direction of movement is the one indicated by the arrow on the back of the appliance (fig. 11) and if this is not the case change the position of one of the wires in the power plug.

WARNING! Make sure that the belt turns in the direction indicated in fig.27 (A=standard – B=on request), the hook-shaped ends must never move in a direction that will tend to unfasten them, because this would not only damage the belt, but would also render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc.. Follow the procedure indicated in point 5.7.3 to change the direction of movement

These appliances must also be included in the unipotential system. The terminal to be used for this purpose is located at the back of the appliance (fig.11 item W).

It is marked with the symbol .

When connection has been completed, check that the supply voltage, with the appliance running, does not differ from the rated value by more than $\pm 10\%$.

3 OPERATION

3.1 PRELIMINARY CONTROL OPERATIONS

WARNING! Before commencing start-up and programming of the oven, always check that all electrical and earthing connections have been properly made.

Before using the oven, clean it as described in point 4.2.

WARNING! Before starting up the appliance each time, please ensure the following:

- Particular attention must be paid to the warning signs on the oven (fig.4), which must be undamaged and easily legible. If this is not the case, replace them. The guards, covers, fastening devices and flour collector must all be fitted and working properly.

- Any damaged or missing components must be replaced and properly fitted before the appliance is used.

- No foreign bodies must be present on the belt.

- The working area must be properly illuminated if used during the night or if visibility is poor.

With the oven cold, adjust the following as required:

- Height of the stop at the end of the belt (fig.9 item F) using the knobs (fig.9 item G).

- Height of the two adjustable side walls (fig.10 item I) using the knobs (fig.10 item L). (Any adjustments made to these settings when the oven is hot must be made using suitable accident prevention equipment, such as suitable insulated gloves etc., and only after turning the oven off).

NOTE! The height of the two side walls must be as low as possible, so as to reduce dispersion of hot air into the room and save energy.

- Air flow section of top and bottom blowers (see point 4.2.1 on how to dismantle them), by loosening the screws (fig.13 item M) and changing the position of the setting as required, lock the screws again (the manufacturer setting is fully open, and before changing it you are advised to try various temperature and time parameters on the control panel).

3.2 STARTING UP

WARNING!

- Never allow unauthorised persons to approach the oven.

- **Take particular care never to touch moving parts with your arms, hair, bracelets, rings, tools, clothing, etc. or with any parts that might become hooked up, because in spite of the low speed**

at which the conveyor belt turns there is a risk of being dragged and crushed by movement of the belt itself.

- In particular, bear in mind that the glass in the front door, the adjustable side walls and the conveyor belt heat up when the oven is in use, and must never be touched to avoid burning; when a number of chambers are fitted on top of each other, the upper chambers may heat up, so you should never touch the outer walls to avoid burning.

The three parameters to be set for cooking are: the ceiling temperature, the floor temperature, the cooking time (time it takes the pizza to travel through the baking chamber, which is directly dependent on the belt speed).

It is possible to store up to 4 different cooking programs, which can be called up and/or modified at any time.

The special functions include: the “Timer”, which allows the oven to be turned on at different times for each day of the week, the “Economy” or energy saving function, which can be used during pauses in cooking, the “Lock” function, which allows a series of operations to be protected by a password, so as to allow use of the oven by untrained personnel.

The control unit can be set to two different languages: English or Italian, and it can be set to display temperature in Centigrade or in Fahrenheit. See point 5.10 on how to change the settings.

SETTING THE LANGUAGE:

to set the language, press the “left arrow” and “up arrow” keys simultaneously, then select the language you require using the up and down arrows;

press OK to confirm.

The control unit can be set to display temperature in Centigrade or in Fahrenheit. See point 5.10 on how to change the setting.

3.2.1 SCREEN (fig.28)

The oven is turned on by setting the main switch (fig.14 item N) to position “1”.

The control panel lights up and, after a few seconds, during which the Moretti Forni device is displayed, a screen like the one illustrated in fig. 28 appears.

- 1) date and time
- 2) ceiling set point temperature
- 3) working mode (manual or program)
- 4) indication of the Lock function status
- 5) cooking time (time the pizza takes to pass through the oven)
- 6) indication of the belt status
- 7) indication of the Economy function status
- 8) indication of the Timer function status
- 9) floor set point temperature
- 10) floor temperature
- 11) ceiling temperature

At the top left (black on white) the date and time; again at the top but slightly further right, indication of the current working mode (manual or program) and the lock icon indicating whether or not the Lock function is enabled.

Immediately below two distinct areas divide the screen in half. On the left hand side are the ceiling and floor temperature values, both set point and actual temperature. The icon representing the ceiling and floor heating elements is completely black when the heating element is actually working. On the right hand side of the screen the elements displayed will vary according to the situation, but generally speaking they will always include the cooking time (crossing time) and the belt icon (in three different conditions: moving, stopped, cooking or preheating).

Below this: on the left hand side the Moretti Forni device, on the right hand side two indications: that showing the Timer status and that showing whether or not the “Economy” function has been enabled.

See point 5.11 on how to adjust the screen contrast, if necessary.

3.2.2 KEYBOARD (fig.29)

The following keys are located alongside the monitor, and details of their uses will be given later in the manual:

- 12) up arrow
- 13) down arrow
- 14) right arrow
- 15) left arrow
- 16) OK button
- 17) Start/Stop button
- 18) Timer button

- 19) **Economy** button
- 20) **Lock** button
- 21) program key **P**
- 22) program key **P1**
- 23) program key **P2**
- 24) program key **P3**
- 25) program key **P4**

3.2.3 STARTING THE OVEN

On start-up, after displaying the Moretti Forni device for a few seconds, the monitor will show the page illustrated in figure 28 containing the settings for the last cooking operation carried out. The previous cooking mode is indicated at the top right: manual or using a pre-set program.

If you wish to start cooking, press the “Start” button (unless there is an indication of the maximum difference allowed between ceiling and floor, see paragraph 3.2.18 in this regard). A message will appear on screen requesting confirmation with OK, after which the heating elements, the belt and the fan inside the oven will start. The icon on the monitor representing the belt will start to move, and wavy lines indicating the oven heating phase will be displayed; this icon will continue to be displayed until the oven reaches the required set point temperature.

NOTE! The floor and ceiling temperatures are constrained to each other within a range of 20° to guarantee that the cooking temperature is reached. It is possible to remove this constraint at the operator’s discretion, but outside a range of 20° it is no longer possible to guarantee that the set temperatures will be reached (see point 3.2.18).

3.2.4 SETTING AND MODIFYING COOKING PARAMETERS:

This function can only be accessed provided the Lock has not been enabled !!

If you do not wish to start the oven, but want to change the settings for one of the three parameters (ceiling temperature, floor temperature, cooking temperature), use the arrow keys. Each time the right arrow or left arrow key is pressed, one of the three values will be selected (highlighted in bold).

Once the value required has been selected, use the up and down arrow keys to change the value.

NOTE! The above operation can also be carried out during cooking, and in both cases if modifications are made to one of the values from a generic program, the oven will automatically “quit” that program and revert to “manual” mode.

- Maximum set point temperature allowed 360 °C.
- Minimum cooking time 2 minutes.
- Maximum cooking time 20 minutes.

The conveyor belt gear motor is fitted with a reverse rev control which, regardless of the weight on the belt, guarantees an even transit time

3.2.5 RUNNING ONE OF THE 4 PROGRAMS

If, when the oven is turned on, it is set to “manual” or to a different program from the one required, simply press the key corresponding to the program required (P1, P2, P3 or P4) to select another program. The data will be displayed on the monitor, after which you can start cooking by pressing the Start button (see point 3.2.3)

3.2.6 SETTING A PROGRAM

This function can only be accessed provided the Lock has not been enabled !!

If you wish to store the 3 characteristic values for a cooking operation (ceiling temperature, floor temperature, cooking temperature), after setting them as required using the arrow keys (see point 3.2.4), press the “Program” button. A message will be displayed asking which program is to be stored? Select the program using keys P1 P2 P3 or P4.

3.2.7 MODIFYING A PROGRAM

This function can only be accessed provided the Lock has not been enabled !!

If you wish to modify a program that has already been stored, you must first call it up by pressing the relative key, then modify the values using the arrow keys. As soon as one of the three values is modified, the control unit will revert to manual mode (the word

“manual” will be displayed at the top right hand of the screen). To store the new values, (as described above under point 3.2.6) press the “Program” button. The monitor will display the question: Which program do you wish to store? Select the program using keys P1 P2 P3 or P4.

3.2.8 LOCK FUNCTION:

This function can be used to block certain operations, for safety purposes:

The following functions are disabled:

- Storing programs (if the “Program” key is pressed nothing will happen)
- Variation of cooking parameters during or before cooking (it is only possible to use one of the stored programs)
- Setting the Timer

The following functions are still enabled:

- Use of one of the 4 programs
- Selection of the “Economy” function
- Enabling the “timer” (but it is not possible to change the time)

3.2.9 ENABLING THE “LOCK” FUNCTION:

In order to enable or disable the “Lock” function, press the relative button.

As soon as it is pressed, a message will be displayed requesting the password in order to enable or disable the timer (when the control unit is first delivered the password set is: 1 1 1 1)

3.2.10 RECORDING A PASSWORD

To record a new password, press and hold the “Lock” button: the old password will be requested (four asterisks indicate the number of figures to be typed, the figures are the ones available on the keyboard 1,2,3,4,)

3.2.11 SETTING THE DATE AND TIME

To adjust the date and time, press the right arrow and left arrow keys simultaneously. After pressing OK to confirm it is possible to modify the date and time using the arrow keys (left and right arrow to move from one field to the next, up and down arrow to change the value). Press OK to confirm when modifications have been completed.

3.2.12 SETTING START-UP TIMES WITH THE TIMER

This function can only be accessed provided the Lock has not been enabled !!

It is possible to set timed start-up of the oven, entering a different start-up time for every day of the week.

To set the start-up time, press the “Timer” button. Indications of the days in the week will be displayed on the right of the screen, with a time associated with each day. Using the “right arrow” key, select the day or the time to be adjusted and then, using the “up arrow” and “down arrow” keys, set the value required.

When the timer is enabled the oven will turn on at the first of the set “ON” times it encounters after it has been enabled.

3.2.13 ENABLING THE TIMER

To enable the timer (after carrying out the operations described in point 3.2.12) press the Timer button and then OK to confirm enabling.

The timer icon will appear on the left of the screen (flashing, whereas the date and time of next start-up will be displayed on the right .

This will continue to be displayed with backlighting for approximately 1 minute, after which the backlighting will switch off, although the control unit remains operational (the message on the monitor will still be visible, even though the lighting has switched off).

The oven will remain in this condition until the time set for start-up. When the time is reached, before the oven is started the display will light up and the control unit will sound an intermittent buzzer (for approximately one minute) to indicate that the oven is about to start, while at the same time displaying a message indicating that the timer procedure can be abandoned by pressing OK. If the OK button is not pressed, the oven will start (as described in point 3.2.3) the preheating phase at the end of the minute during which the buzzer sounds and the message is displayed.

WARNING! The buzzer alarm is used to indicate that the oven is about to start up, so that anybody standing within range for any reason must move to a safe distance or disconnect the power

supply; all those who might for any reason be in the vicinity of the oven must be aware of this function and the risks involved, so as to ensure their physical safety.

NOTE!

- If the operator forces start-up of the oven when the timer is enabled, before the set time has been reached, the following message will be displayed: **Timer enabled. Set start-up time xx.xx.** Press OK to disable timer. Once you have pressed "OK" the oven will be ready for manual start-up.
- If there is a power cut while the timer is enabled, none of the important parameters will be lost or changed provided the power returns before the start-up time is reached.
- Once the oven has started up at the time set in the timer, the timer function will automatically be disabled.

3.2.14 ECONOMY FUNCTION

The "Economy" function allows the oven to be kept hot while at the same time reducing power consumption. This is ideal during temporary breaks in cooking, and is achieved by piloting start-up of the floor heating element only (the ceiling heating element will remain off)

3.2.15 ENABLING THE ECONOMY FUNCTION:

To set the Economy function, press the "Economy" button. If the oven is turned off enabling of the economy function can be seen from the words "Economy on" at the bottom right hand side of the screen, whereas if the oven is working or when it is turned on a moneybox icon will be displayed on the right hand side of the screen in place of the belt icon

3.2.16 DISPLAYING ALARMS

Three types of alarm may be displayed on the control unit screen if problems are detected.

- 1) Belt stopped alarm
- 2) Fan stopped alarm
- 3) Max. safety temperature exceeded alarm

If any one of these alarms is triggered the control unit will indicate the type of alarm on screen, and will shut down the oven.

The alarm, which is indicated both visually and by the buzzer, will continue until the STOP button is pressed. The alarm will continue to be indicated even if the alarm conditions no longer exist: let us say for example that the temperature exceeds the max threshold foreseen for a moment, and then returns to normal values. The alarm condition has ceased, but the alarm will still be displayed on the control unit monitor and the oven will remain off until it is restarted. This is to allow the operator to become aware of the problem, even if there was nobody in the vicinity of the oven when it actually occurred.

Furthermore: when an alarm is triggered the oven will turn off and the alarm message will continue to be displayed. If the "Stop" button is pressed the display will return to the initial page and the alarm message will no longer be visible, but this does not mean that it no longer exists: if the problem is still present the alarm will be displayed again as soon as the oven is started once more, and the oven will once again be turned off.

WARNING! In the event of malfunction of problems with the oven, press the STOP button (fig.29 item 17), disconnect the power supply by turning the main switch (fig.14 item N) to "0". Allow the oven to cool down, then call the technical service department to remove the cause of the problem and check that none of the components in the oven have been damaged.

In certain working conditions the oven may block and/or switch off, due to one of the following causes:

- The conveyor belt gear motor is fitted with an electrical guard system that stops the gear motor in the event of excessive power absorption.
- The fan motor is fitted with a thermal cut-out that stops the motor in the event of excessive power absorption. To re-start, after removing the cause of the problem, the motor must first be allowed to cool down.
- If the internal temperature exceeds the maximum threshold due to a malfunction, the safety thermostat triggers automatically to block operation of the oven; to restore normal operation unscrew the cap protecting the safety thermostat (fig.14 item P) and press the button underneath to rearm the thermostat; replace the protective cap to prevent the thermostat from deteriorating and compromising proper running of the appliance.

WARNING! If the oven is still malfunctioning when it is re-started, press the STOP button again (fig.29 item 17), disconnect the power supply by turning the main switch (fig.14 item N) to "0"; disconnect the power supply cable from the power socket and call for specialist technical assistance.

3.2.17 ICONS

ALARMS figure 30:

- A Maximum temperature exceeded alarm.
- B Fan alarm.
- C Belt alarm.

TIMER figure 31

- D Timer enable or set menu.
- E Timer enabled.

OVEN STATUS figure 31

- F Oven off.
- G Oven on, heating phase.
- H Oven on, cooking.
- I Economy function enabled.

3.2.18 CEILING-FLOOR SET POINT TEMPERATURE RESTRICTIONS

For better control and safety, this control unit has been fitted with the option of restricting the ceiling and floor set point temperatures to within a certain range of each other.

When the difference between the two temperatures reaches 20° C (36° F), a parameter that cannot be modified by the user, a message is displayed on the right, under the baking time indicator, to indicate that the maximum allowed difference between the two values has been reached (Fig.32).

Fig.32 – Warning: max. ceiling-floor difference reached

Fig.33 – Warning: oven outside maximum temperature difference

At this point the user has two options:

- 1) press "OK" so as to free the temperatures from the restriction;
- 2) continue to use the arrow keys as normal.

If "OK" is pressed the oven enters free mode, the message disappears and the oven can be used in a traditional manner.

If "OK" is not pressed and the up arrow and down arrow keys are used, the message will only disappear if the values are within the maximum difference allowed, whereas if this difference is exceeded an increase (decrease) in one value will result in a simultaneous increase (decrease) in the other.

When "OK" is pressed to free the set point temperature from restrictions, a message of the type shown in figure 33 is displayed as a warning.

After pressing the oven start button it will no longer be possible to insert or remove the temperature restrictions, as this operation is only possible when the oven is turned off.

Both the warning messages relating to the difference in temperatures disappear when the oven "Start" button is pressed. When the oven is turned on no control message will be displayed, and the two set point temperatures will either be restricted or free, according to the settings entered when the oven was turned off. When the oven "Stop" button is pressed it will once again be possible to select whether the temperatures are to be free or restricted.

The control messages have also been entered in the program call-ups;

The warning messages disappear, when the oven is turned off, if the baking time is modified; however they will reappear as soon as the two set point temperatures are modified.

If you press "OK" to free the two temperatures, but they fall within the range of 20°, the message will disappear but it will be displayed again if the range is exceeded later.

When working in manual and freed using "OK", adjust to outside range, turn the oven on, cook the food, turn the oven off. If the temperatures are outside the range they will remain outside the range and the warning message shown in fig. 32 will be displayed;

The same thing goes when working in manual, outside range, with the control unit turned off: proceed as above;

Store a program with freed temperatures but with a difference of 20°. When the program is called up and started the two temperatures will remain restricted;

3.3 STOPPING

To stop the oven, press the STOP button (fig.29 item 17), disconnect the power supply by turning the main switch (fig.14 item N) to "0".

WARNING! After the STOP button has been pressed, the fan will continue to turn for approximately 30 seconds.

WARNING! In an emergency, disconnect the power supply by turning the main switch (fig.14 item N) to "0".

3.4 USE

After setting the desired cooking parameters, prepare the product to be cooked on a suitable support (pizza mesh, etc.), making sure that it does not come out through the perforated part of the mesh; use a baker's shovel to transfer it onto the conveyor belt at the baking chamber infeed end, and it will come out at the other end cooked.

If you have no experience regarding the values to be set, start cooking at temperatures of 310 °C, both for ceiling and floor, and a cooking time of 4 minutes, then vary the parameters according to results until the settings are right for your needs. It takes approximately 30-35 minutes for the oven to get up to temperature.

WARNING! Insertion and collection of the product being cooked must be carried out with the aid of specific accident prevention equipment, such as pizza shovels etc. (fig.15 item O) and with the greatest possible care and attention; when the oven is working do not approach moving parts for any reason. Any operations to be carried out on the appliance must only be carried out after it has been turned off.

The cooking phases can be observed through the glass on the front door. Should it be necessary to make adjustments to the product, for instance to remove air bubbles that may form on the pizza using a tool, this can be done with great care after opening the door with the front handle (fig.15 item Q).

WARNING! The interior of the chamber must only be accessed using tools, taking great care not to become hooked up on the belt, and making sure that the tools do not pull the operator's limbs into the chamber.

Under no circumstances must any part of the body be inserted into the chamber, as there is a severe risk of burning or getting caught on the belt and crushed by the belt itself.

4 ORDINARY MAINTENANCE

4.1 PRELIMINARY SAFETY OPERATIONS

WARNING! Before performing any maintenance operation stop the appliance and cut the power supply by turning the main switch (fig. 14 item N) to "0", then disconnect the power supply by turning off the switches fitted on the outside of the oven.

Operations must only be carried out after the oven has been allowed to cool down.

All maintenance operations must be carried out by qualified technicians using suitable accident prevention equipment.

All precautions are of importance to ensure that the oven remains in a good state, and failure to observe them may result in serious damage which will not be covered by the warranty, as well as causing risks.

4.2 CLEANING

After carrying out the operations described in 4.1 above, proceed as follows to clean:

At the end of each working day, after allowing the oven to cool down, carefully remove any residual material that may have formed during cooking, using a cloth or sponge, if necessary damped in soapy water, then rinse and dry.

Clean all the components and the inside of the baking chamber thoroughly.

WARNING! Any grease that has spilled during cooking must be removed from the baking chamber daily, to avoid the risk of possible explosions.

WARNING! Never clean the oven with direct jets of water or with jets of water under pressure. Make sure that no water or other products that may be used comes into contact with electrical parts.

Never use detergents that may involve a health hazard to clean the oven.

WARNING! Do not clean the tempered glass doors when they are still hot. Never use solvents, detergents containing chlorides or abrasives and tools that might damage the surfaces; before starting up the oven again make sure that none of the cleaning equipment has been left on the belt.

4.2.1 REMOVING COMPONENTS

After carrying out the operations described in 4.1 above, proceed as follows to access all components:

- Remove the lock (fig.10 item H), open the connector (fig.10 item R) and open the front door (fig.10 item S).
- Remove the top blower.
- Lift the two adjustable side walls (fig.10 item I) using knobs (fig.10 item L).
- Remove any optional product rest (fig.9).
- Remove the right and left flour collectors (fig.9 item T).
- Remove the belt joint cover (fig.16 item U) by unscrewing the screw that fastens it (fig.16 item X).
- Lift the conveyor belt from the left hand side by a few centimetres and remove the belt connector (fig.16 item Z).
- Pull out the conveyor belt from the left hand side (fig.16).
- Remove the bottom blower.
- Carry out any operations required.

4.2.2 FITTING COMPONENTS

After carrying out the operations described in 4.1 above, proceed as follows to fit the components:

- Insert the bottom blower.
- Thread in the conveyor belt from the left hand side (fig.16) and position it in its housing, checking that the conveyor belt shaft and drive are aligned.
- Check that the two metal joints are set square to each other, if necessary turn the belt shaft until they are set square, to allow insertion of the central connector (fig.16 item Z), lift the conveyor belt from the left hand side by a few centimetres and insert the belt connector.
- Check that the transmission is aligned, insert the belt joint cover (fig.16 item U) and tighten the locking screw (fig.16 item X).
- Insert the right and left flour collectors (fig.9 item T).
- Insert any optional product rest (fig.9).
- Replace the adjustable side walls at the height required.
- Insert the top blower.
- Close the front door (fig.10 item S), if the door does not close this means that the two blowers are not fully in position. Do not force the door, but slide the blowers right in and then close the door; close the connector (fig.10 item R) insert the key and close the lock (fig.10 item H).

WARNING! Remember to take the key out of the lock.

4.3 PERIODS OF INACTIVITY

If the appliance is not to be unused for a long period:

- Disconnect it from the power supply.
- Cover it to protect it from dust.
- Air the room from time to time.
- Clean it before reusing.

5 SPECIAL MAINTENANCE

5.1 PRELIMINARY SAFETY OPERATIONS

WARNING! Before performing any maintenance operation stop the appliance and cut the power supply by turning the main switch (fig. 14 item N) to "0", then disconnect the power supply by disconnecting the power cable from the power socket.

Operations must only be carried out after the oven has been allowed to cool down.

Illuminate the working area during maintenance operations and during night hours or in the event of poor visibility.

All maintenance and repair operations must be carried out by qualified, licensed and specialised technicians using suitable accident prevention equipment.

All precautions are of importance to ensure that the oven remains in a good state, and failure to observe them may result in serious damage which will not be covered by the warranty, as well as causing risks.

WARNING! Periodically (at least once a year), and every time problems occur during operation, the state of the oven must be checked by a specialist technician.

5.2 ACCESS TO ELECTRICAL COMPONENTS

5.2.1 OPENING THE ELECTRICAL PANEL

After carrying out the operations described in 5.1 above, to open the electrical panel proceed as follows:

- Remove the screws (fig.17 item V).
- Loosen the cable clamp (fig.11 item M).
- Slide the electrical panel outwards (fig.17 item Z), allowing the power cable to slide through the cable clamp (fig.11 item N).
- Insert the two screws (fig.17 item Y) in the holes provided and block them using the two nuts (fig.17 item K) located on the screw (fig.17 item J).

5.2.2 REPLACING COMPONENTS ON THE ELECTRICAL PANEL

After carrying out the operations described in 5.1 above, to replace components on the electrical panel proceed as follows:

- Open the electrical panel as described in point 5.2.1
- Disconnect the component electrically.
- Replace the component.
- Carry out the above operations in reverse order to reassemble, making sure that the component is connected in the correct manner.
- Close the electrical panel as described in point 5.2.4.

5.2.3 CLOSING THE ELECTRICAL PANEL

After carrying out the operations described in 5.1 above, to close the electrical panel proceed as follows:

- Remove the two nuts (fig.17 item K) and replace them on the screw (fig.17 item J).
- Slide the electrical panel inwards (fig.17 item Z), allowing the power cable to slide through the cable clamp (fig.11 item N).
- Fit the screws (fig.17 item V).
- Tighten the cable clamp (fig.11 item M).

WARNING! When sliding and repositioning the electrical panel take great care not to scrape, block or crush the safety thermostat wires or capillary.

5.3 REPLACING THE SAFETY THERMOSTAT

After carrying out the operations described in 5.1 above, to replace the safety thermostat proceed as follows:

- Remove the left adjustable side wall (fig.10 item I) by unfastening the knobs (fig.10 item L).
- Remove the top left hatch (fig.18 item A) by unfastening the fixing screws.
- Move the insulation and loosen the two screws (fig.19 item C) locking the thermostat sensor.
- Remove the rear panel (fig.19 item D) by unfastening the fixing screws and pull out the thermostat sensor located inside the insulation.
- Open the electrical panel following the procedure described in point 5.2.1.
- Remove the rear button cover and unscrew the thermostat fixing nut (fig.14 item P).
- Disconnect the thermostat faston connectors.
- Replace the thermostat with the relative sensor and restore any damaged areas of the insulation.
- Carry out the above operations in reverse order to reassemble.
- Close the electrical panel following the procedure described in point 5.2.4.

5.4 REPLACING THE THERMOCOUPLES

After carrying out the operations described in 5.1 above, to replace the thermocouples proceed as follows:

- For the top thermocouple remove the left adjustable side wall (fig.10 item I) by unscrewing the knobs (fig.10 item L).
- For the bottom thermocouple remove the conveyor belt following the procedure described in point 4.2.1.
- Remove the top or bottom left hatch (fig.18 item A-W) by unfastening the fixing screws, to access the top or bottom thermocouple
- Unscrew the thermocouple fixing nut (fig.19 item E).
- Disconnect the two thermocouple supply cables.
- Replace the thermocouple.
- Carry out the above operations in reverse order to reassemble, making sure that the connectors are fastened to the proper poles.
- To replace the conveyor belt follow the procedure described in point 4.2.2.

5.5 REPLACING THE HEATING ELEMENTS

After carrying out the operations described in 5.1 above, to replace the heating elements proceed as follows:

- For the top heating elements remove the right and left adjustable side walls (fig.10 item I) by unscrewing the knobs (fig.10 item L).
- For the bottom heating elements remove the conveyor belt following the procedure described in point 4.2.1.
- Remove the top or bottom hatches (fig.18 item A-B-W-Z) by unfastening the fixing screws, to access the relative heating elements.
- Disconnect the heating element power cables from both sides;
- Remove the insulation from both sides, taking care not to damage it.
- From the left hand side, using a pipe wrench, remove the nut (fig.19 item F) from the heating element to be changed.
- From the right hand side, using a screwdriver, remove the two screws (fig.20 item G) and remove the heating element from this side.
- Carry out the above operations in reverse order to reassemble the new heating elements, replace any damaged insulation, making sure it does not reach the electrical contacts.
- To replace the conveyor belt follow the procedure described in point 4.2.2.

5.6 REMOVING THE CONTROL PANEL LCD MONITOR

After carrying out the operations described in 5.1 above, to replace the control panel LCD monitor proceed as follows:

- Unfasten the screws fixing the control panel (fig.21 item H).
- Disconnect the LCD monitor connectors.
- Remove the four nuts (fig.21 item I) and replace the LCD monitor.
- Carry out the above operations in reverse order to reassemble, making sure that the connectors are connected properly; see point 5.10 on how to set the language and temperature scales.

5.7 REPLACING THE CONTROL PANEL KEYBOARD

After carrying out the operations described in 5.1 above, to replace the control panel keyboard proceed as follows:

- Unfasten the screws fixing the control panel (fig.21 item H).
- Disconnect the LCD monitor connectors.
- Remove it to a worktop and detach the keyboard with care.
- Clean the surface of the panel carefully.
- Check that there is no protective film on the transparent part of the new keyboard, and attach the new adhesive keyboard.
- Carry out the above operations in reverse order to reassemble, making sure that the connectors are connected properly.

5.8 DISMANTLING AND REASSEMBLING THE BELT

After carrying out the operations described in 5.1 above, to dismantle and reassemble the belt proceed as follows:

- Remove the conveyor belt from the baking chamber by carrying out the operations indicated in point 4.2.1, then place it on a worktop equipped with a long nosed clamp.

5.8.1 DISMANTLING THE BELT

After carrying out the operations described in 5.1 above, to dismantle the belt proceed as follows:

- Slide the belt until the pipe joint is at the centre top.
- Compress the right side of the belt (fig.22).
- Using the clamp, slide the four connection pipes sideways on the mesh (fig.23).
- Disconnect the mesh joints.
- Remove compression from the end of the belt.
- Pull the belt out

5.8.2 REASSEMBLING THE BELT

After carrying out the operations described in 5.1 above, to reassemble the belt proceed as follows:

- Insert the belt in the direction required, taking care that the top part is smooth and that the hooked ends are never travelling in such a way that they will tend to come unhooked (fig.27).
- Bring the ends of the belt together at the centre top, making sure that the toothed wheels on the left hand end and the return bushes on the right hand end connect properly to the belt.

NOTE! The return bushes must never be positioned in correspondence with the connection pipes.

- Compress the right side of the belt (fig.22).
- Take one of the side connection links and, after looking to see how the ends of the belt are fitted (fig.24), hook up first the outer side and then the inner one, if necessary with the aid of a long nosed clamp.
- Repeat the above operation on the opposite side link.

- Hook up the intermediate pieces (fig.25), and with the aid of the clamp straighten any links that may be bent.
- Insert the pipes onto the links, positioning them at the centre of the joint and clamping them at the two ends (fig.26), making sure that they do not slide.

- Check that the belt is lying flat, any bent sections of the belt must be straightened.

- Remove compression from the ends of the belt.
- Check manually to ensure that the belt runs properly.
- Replace the conveyor belt in its housing inside the baking chamber and replace all the other components as described in point 4.2.2

WARNING! Make sure that the belt turns in the direction indicated in fig.27, the hook-shaped ends must never move in a direction that will tend to unfasten them, because this would not only damage the belt, but would also render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc.

5.8.3 REVERSING THE CONVEYOR BELT DIRECTION OF MOVEMENT

-After carrying out the operations described in 5.1 above, to reverse the conveyor belt direction of movement proceed as follows:

- Remove the conveyor belt from the baking chamber following the operations described in point 4.2.1, dismantle the belt following the operations described in point 5.8.1, turn the belt in the direction required and replace it following the operations described in point 5.8.2.

- Open the electrical panel following the procedure described in point 5.2.1

- Reverse the two power cables on the gear motor, this will reverse the direction of movement of the gear motor itself.

- Close the electrical panel following the procedure described in point 5.2.4.

- Remove the ARROW label indicating the direction of movement (fig.4), turn it in the opposite direction and replace it.

WARNING! Make sure that the belt turns in the direction indicated in fig.27, the hook-shaped ends must never move in a direction that will tend to unfasten them, because this would not only damage the belt, but would also render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc.

5.9 REPLACING THE TEMPERED GLASS

After carrying out the operations described in 5.1 above, to replace the tempered glass proceed as follows:

-Open the front door (fig.15 item Q) and remove the four screws fastening the inner panel.

- Remove the inner panel and replace the tempered glass.

- Carry out the above operations in reverse order to reassemble.

5.10 REPLACING THE MOTOR OR COOKER FAN

After carrying out the operations described in 5.1 above, to replace the motor or fan proceed as follows

- Remove the rear panel (fig.19 item D) by unfastening the fixing screws.

- Disconnect the motor electrical connections.

- Remove the two vertical insulation fixing strips, by removing the screws.

- Move the insulation and dismantle the baking chamber rear panel by removing the eighteen fixing screws.

- Take it to a worktop, straighten the plate preventing unscrewing and remove the left-handed screw at the centre of the cooking fan.

- Remove the fan with the aid of an extractor

NOTE! The left-handed screw must be turned clockwise to unfasten it; the fan will not come out of its housing unless an extractor is used.

- If the fan only is to be replaced, carry out the above operations in reverse order to reassemble.

- To dismantle the motor, remove the four nuts on the feet of the motor and pull it out.

- Carry out the above operations in reverse order to reassemble, taking great care that the gasket sliding on the drive shaft is properly reassembled.

- Restore any damaged sections of insulation and insulate with high temperature aluminium adhesive tape.

5.11 SETTING TEMPERATURES AND GENERAL RESET

The control unit can be set to display temperature in Centigrade or in Fahrenheit. When changing from one setting to another, once the dip-switch has been set to the position required the variation will become operative as soon as one of the key is pressed, or the first time the image displayed on the monitor is refreshed.

After carrying out the operations described in 5.1 above, to change the settings proceed as follows:

- Unfasten the control panel fixing screws (fig. 21 item H).

- Change the dip-switch (fig. 21 item 3) on the LCD monitor control panel to OFF or ON according to the temperature scale to be used, as follows:

N°	OFF	ON
1	working position	general RESET
2		
3	degrees Centigrade	degrees Fahrenheit
4		
5		

- To perform the general RESET, restore power to the appliance, taking great care not to touch the live parts, move the dip-switch (fig. 21 item 1) from OFF to ON, wait for 10 seconds, then return the dip-switch to OFF and cut the power supply to the appliance.

- Perform the above operations in reverse order to reassemble.

5.12 ADJUSTING SCREEN CONTRAST

After carrying out the operations described in 5.1 above, to adjust the screen contrast proceed as follows:

- Unfasten the control panel fixing screws (fig.21 item H).

- Using a small screwdriver, turn the adjustment screw (fig.21 item B) to obtain the required contrast.

- Perform the above operations in reverse order to reassemble.

5.13 REPLACING THE BELT DRIVE PIN

The belt shaft is driven by a safety pin, calibrated to break in the event of excessive drive stress.

After carrying out the operations described in 5.1 above, to replace the pin proceed as follows:

- Remove the belt coupling cover (fig.16 item U) by unfastening the screws that lock it in place (fig.16 item X).

- Align the holes in the coupling and the belt shaft and remove the broken pin.

- Insert a new pin (fig.16 item S).

- Perform the above operations in reverse order to reassemble.

WARNING! Only use original replacement pins, as they are made of a special material designed to guarantee breakage in the event of excessive stress.

If other materials are used there is a severe risk of being dragged by the belt.

5.14 DISPOSAL

When the oven or spare parts are dismantled, the various components must be separated according to type of material, and then disposed of in conformity with current laws and regulations.

6 NOISE LEVELS

In compliance with the requirements dated 18 January 1991 concerning machine noise levels, it is hereby stated that this machine is a piece of technical working equipment that produces no noise, and that even in extreme cases it does not exceed the noise threshold of 70 dB (A).

7 LIST OF SPARE PARTS

Index of plates:

Plate A T75E – T97E General view

Plate B T75E – T97E Wiring diagram

INSTRUCTIONS FOR ORDERING SPARE PARTS

Orders for spare parts must contain the following information:

- Oven type
- Oven serial number
- Name of part
- Number required

TAB.1

			T75E	T97E
Potenza Max (Kw)	Maximum power (Kw)	Puissance Max. (kW)	13,8	21,47
Höchstleistung (KW)	Potencia máx (Kw)			
Assorbimento nominale (Kw/h)	Rated absorption (Kw/h)	Absorption nominale (kW/h)	6.9	10,74
Soll-Stromaufnahme (KW/St.)	Absorción nominal (Kw/h)			
Tensione nominale (AC)	Rated voltage (AC)	Tension nominale (C.A.)	V400 3N o V230 3	V400 3N o V230 3
Nennspannung	Tensión nominal (AC)			
Frequenza	Frequency	Fréquence	50/60 Hz	50/60 Hz
Frequenz	Frecuencia			

ATTENZIONE: DATI NOMINALI, VERIFICARE SEMPRE QUANTO RIPORTATO IN TARGHETTA MATRICOLA (FIG.2)

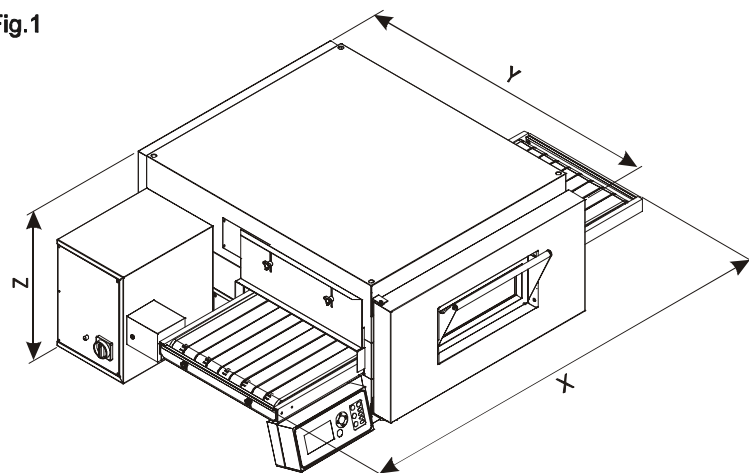
CAUTION: RATED VALUES, ALWAYS CHECK THE VALUES INDICATED ON THE RATING PLATE SERIAL NUMBER (FIG.2)

ATTENTION: DONNÉES NOMINALES, VÉRIFIER TOUJOURS CE QUI EST REPORTÉ DANS LA PLAQUETTE DU NUMÉRO DE SÉRIE (FIG.2)

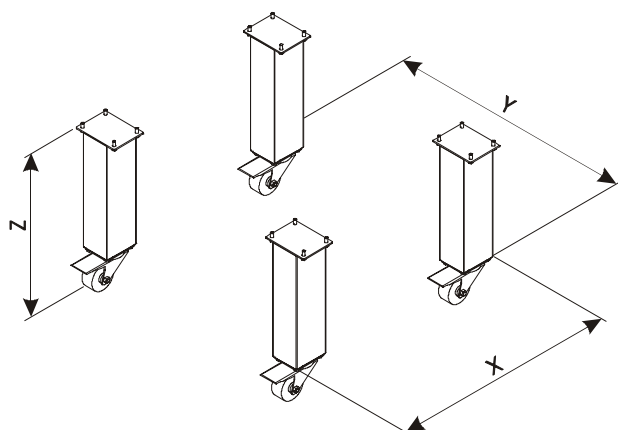
ACHTUNG: NENNDATEN, STETS DIE ANGABEN AM TYPENSCHILD ÜBERPRÜFEN (ABB.2)

ATENCIÓN: DATOS NOMINALES , COMPROBAR SIEMPRE LO INDICADO EN LA CHAPA DE MATRÍCULA (FIG. 2)

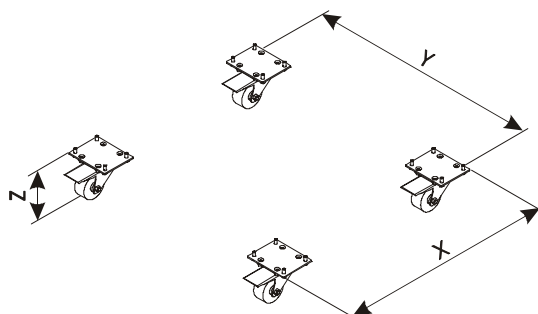
Fig.1



	Xcm	Ycm	Zcm	Kg
T75E	177	119	56	214
T97E	202	144	56	300



CV/60	Xcm	Ycm	Zcm	Kg
T75E	90	98	60	23
T97E	115	123	60	23



CV/15	Xcm	Ycm	Zcm	Kg
T75E	90	98	15	13
T97E	115	123	15	13

Fig.5

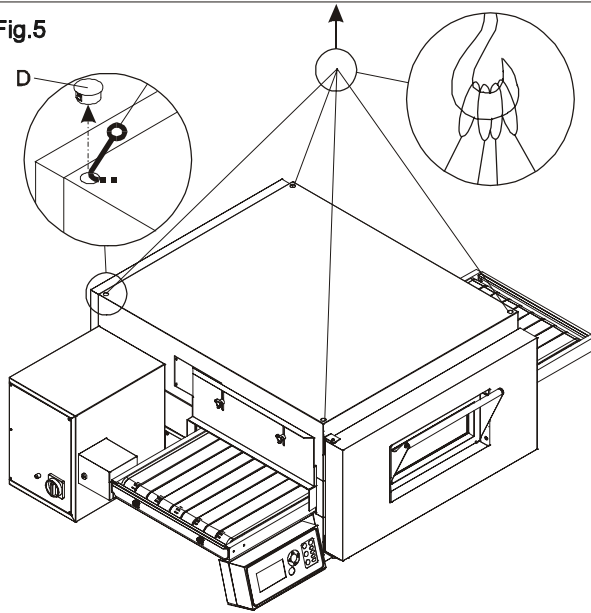


Fig.6

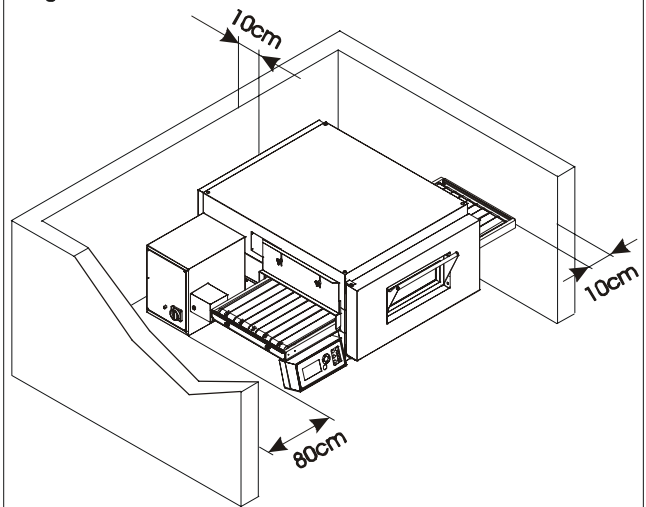
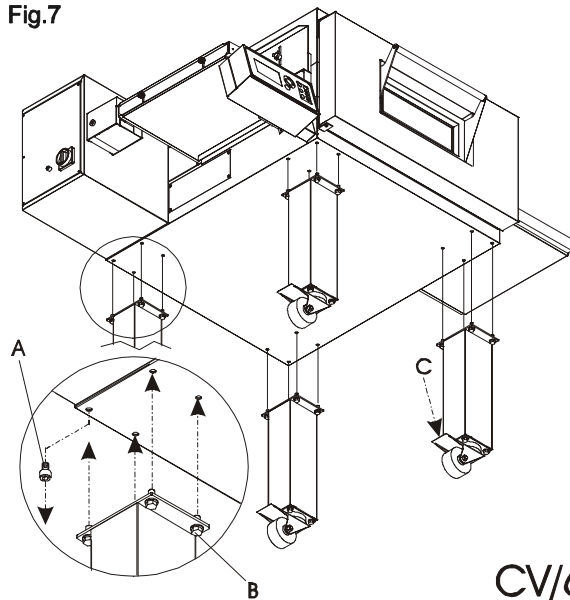


Fig.7



CV/60
CV/15

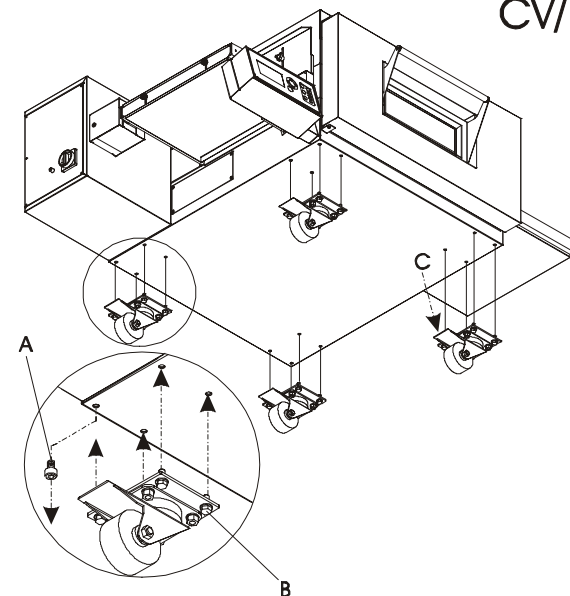


Fig.8

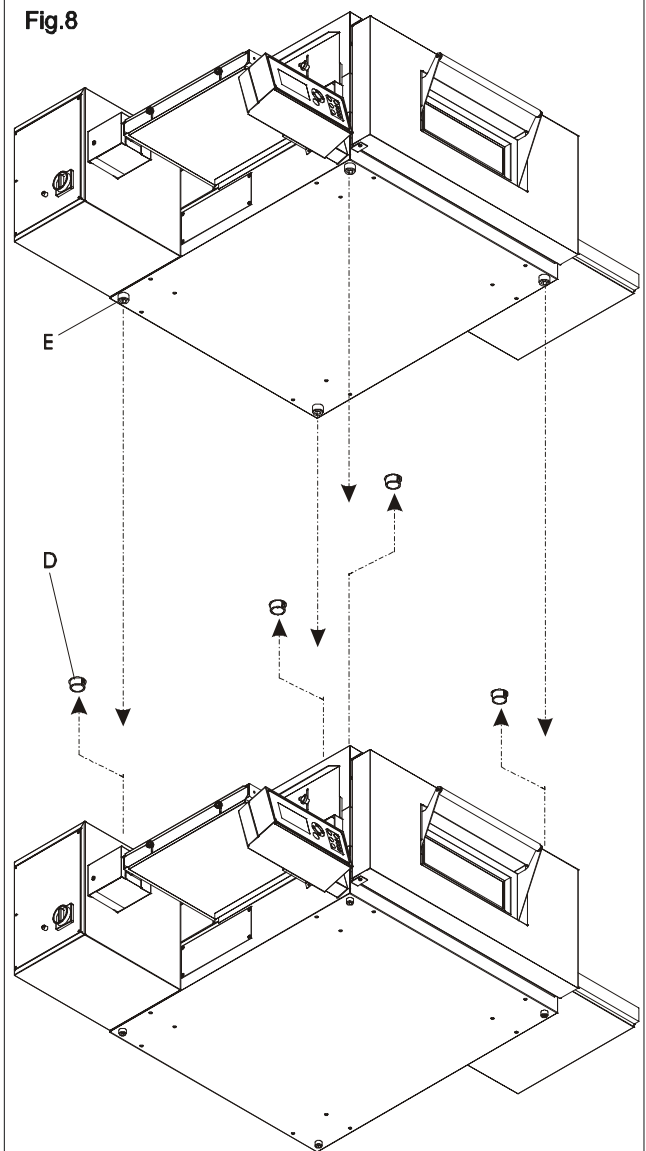


Fig.9

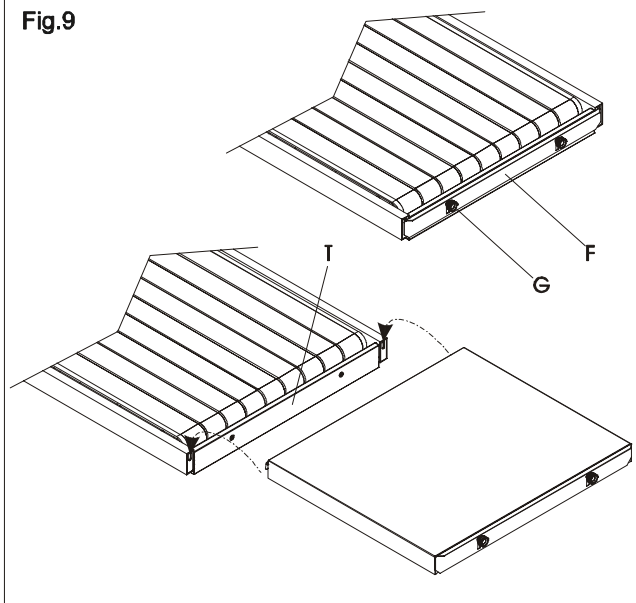


Fig.10

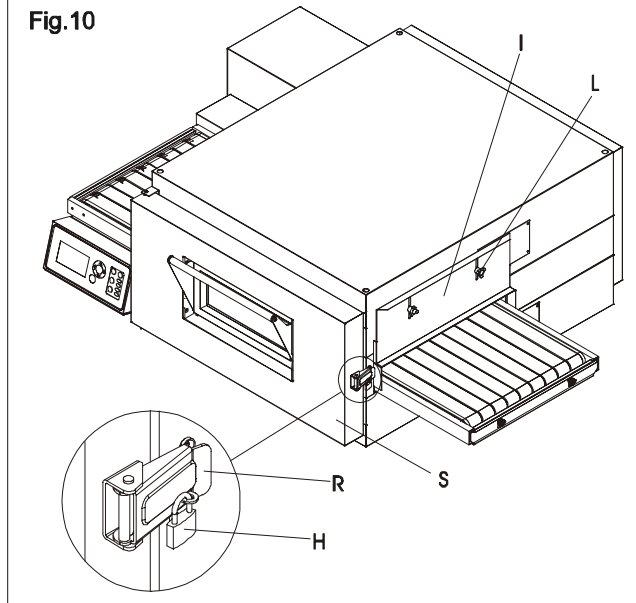


Fig.11

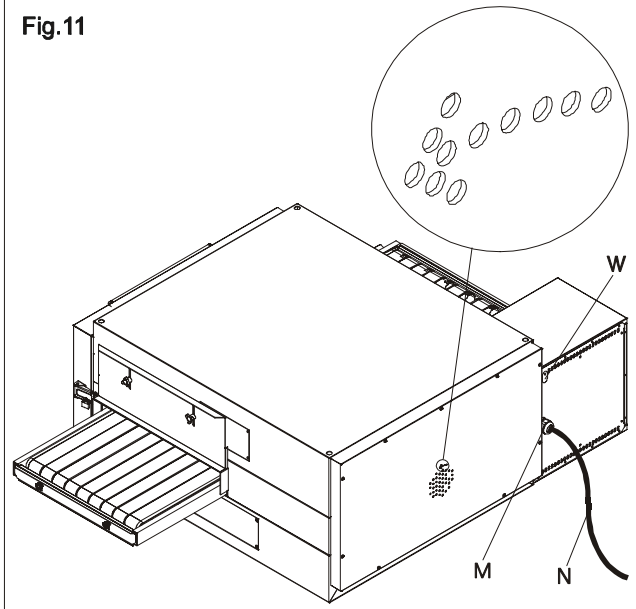


Fig.12

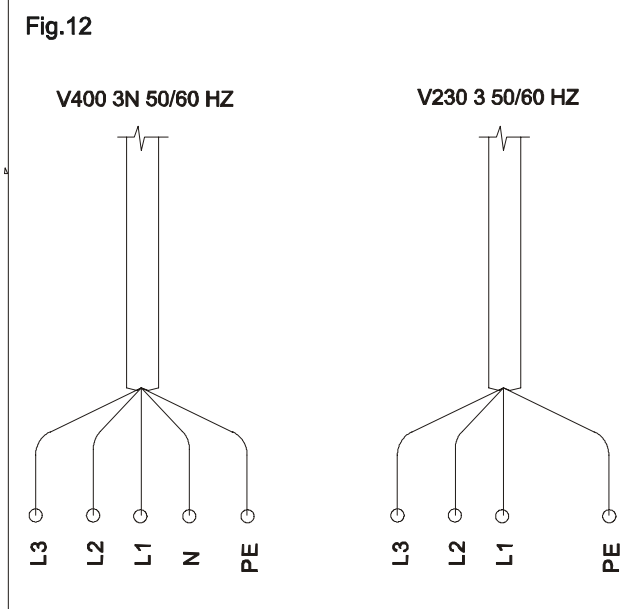


Fig.13

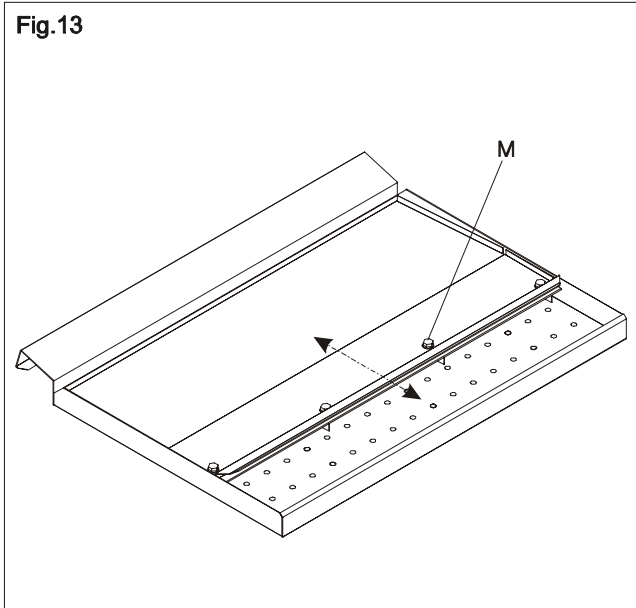


Fig.14

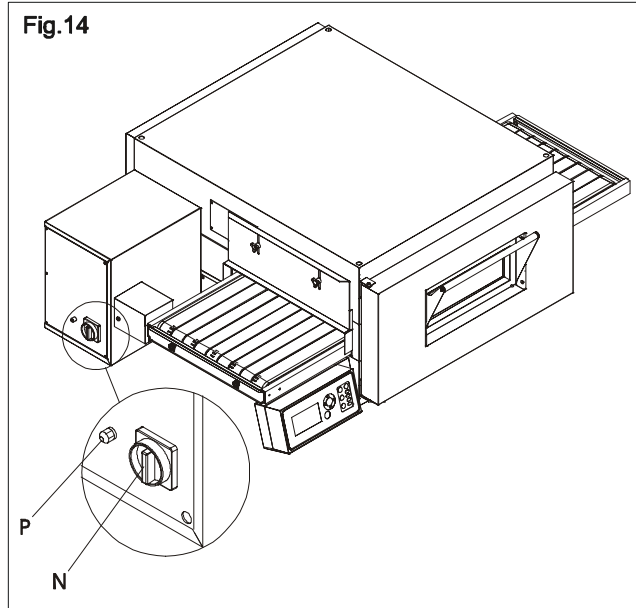


Fig.15

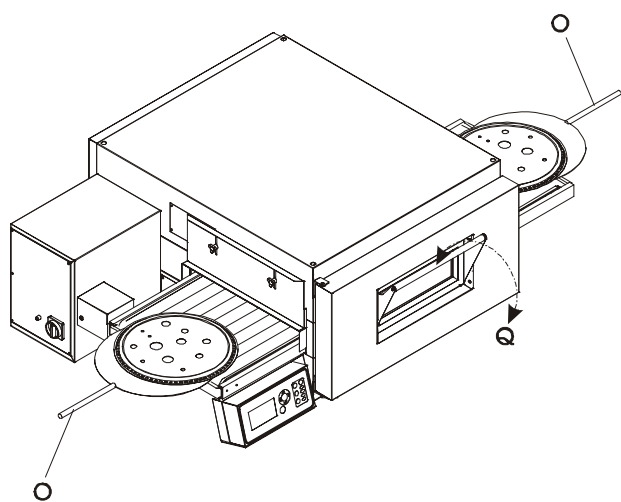


Fig.16

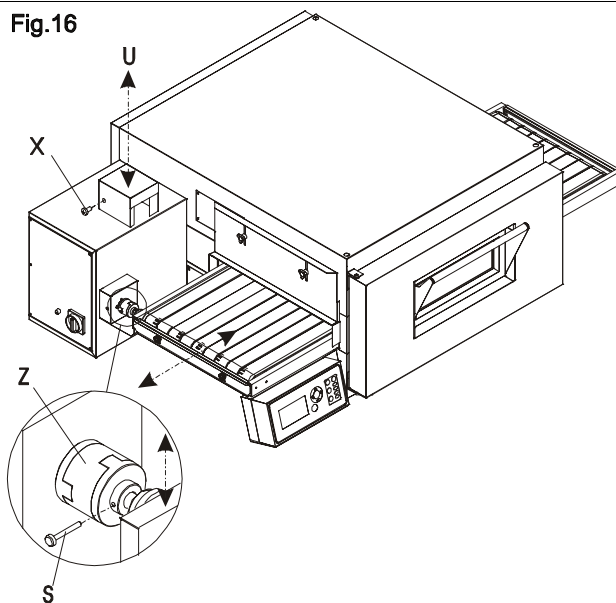


Fig.17

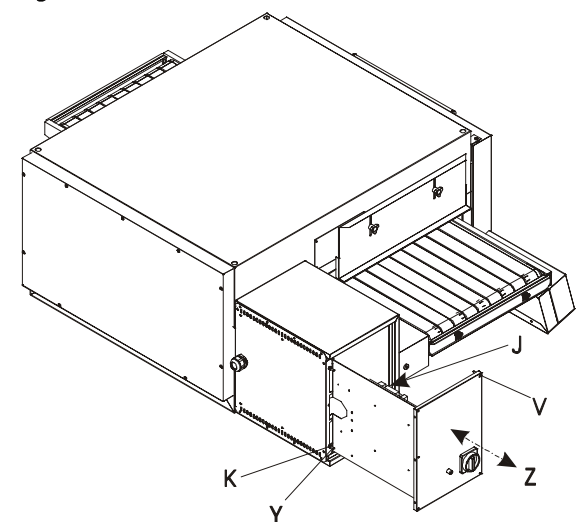


Fig.18

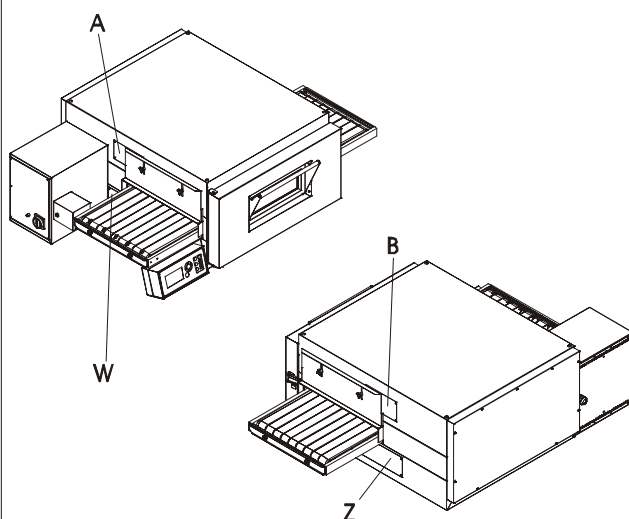


Fig.19

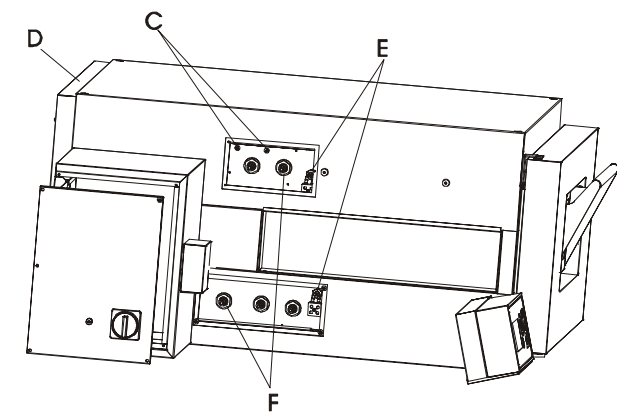


Fig.20

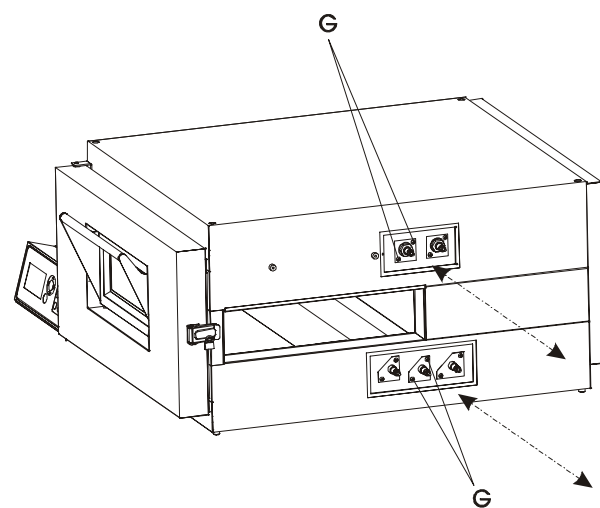


Fig.21

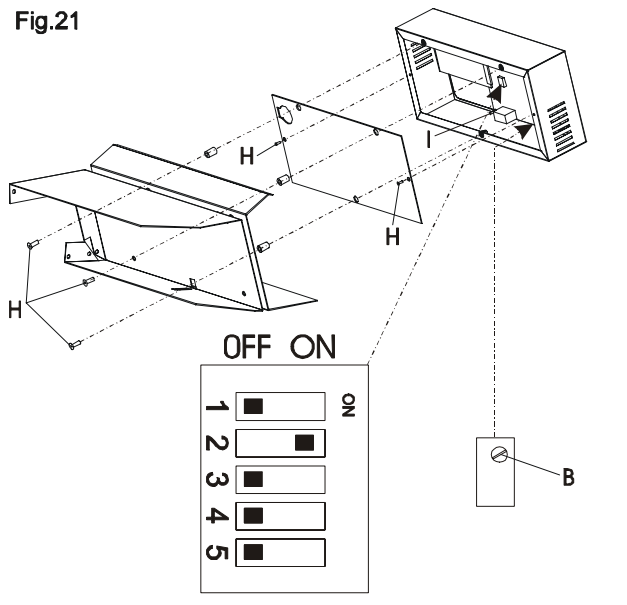


Fig.22

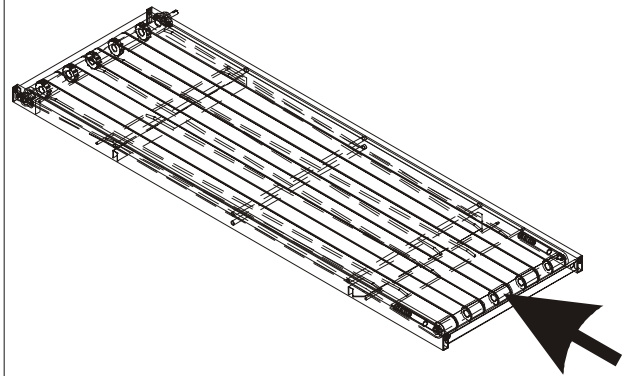


Fig.23

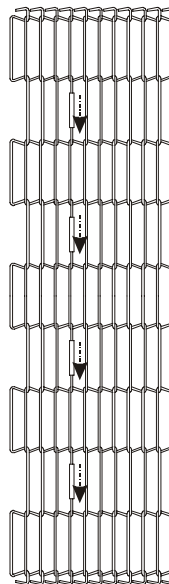


Fig.24

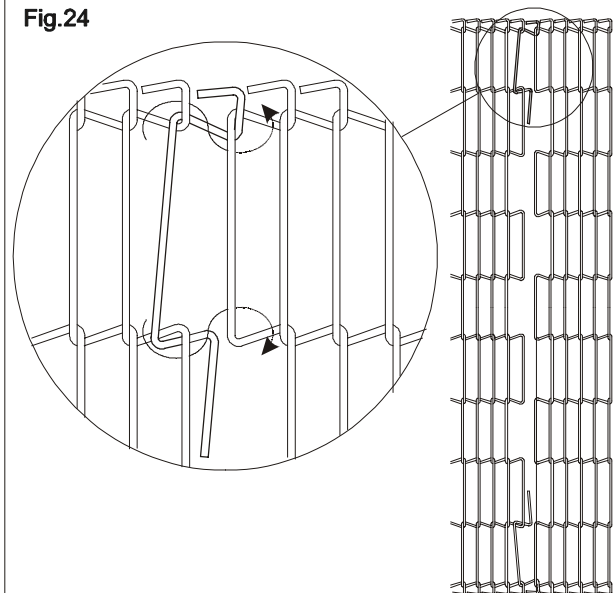


Fig.25

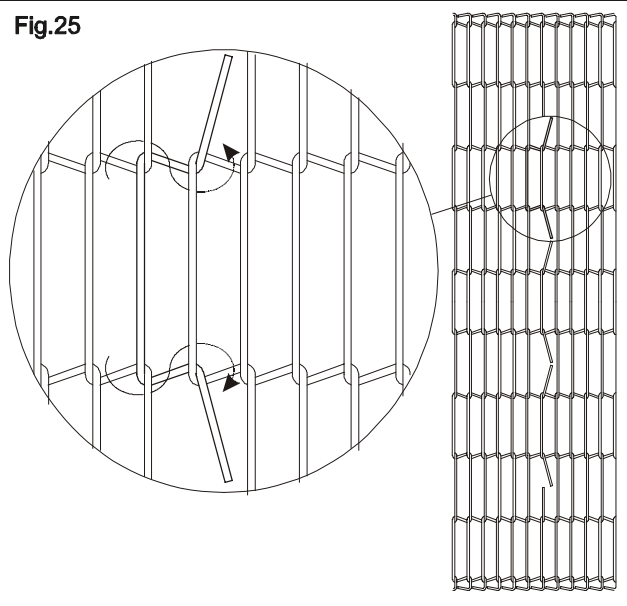


Fig.26

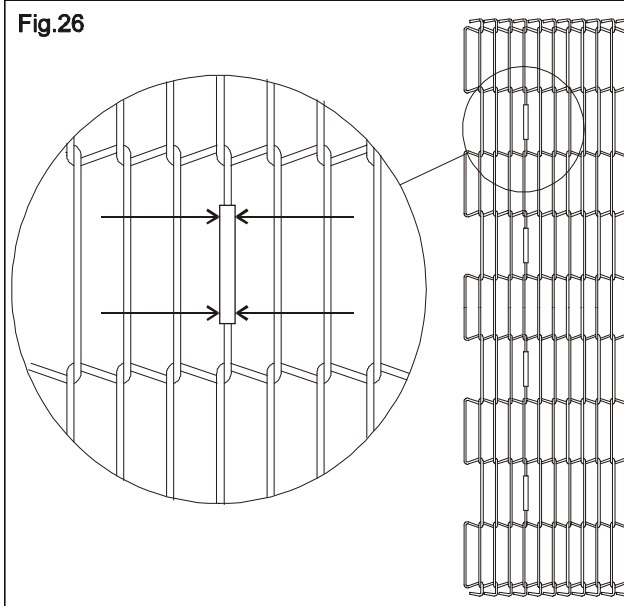


Fig.27

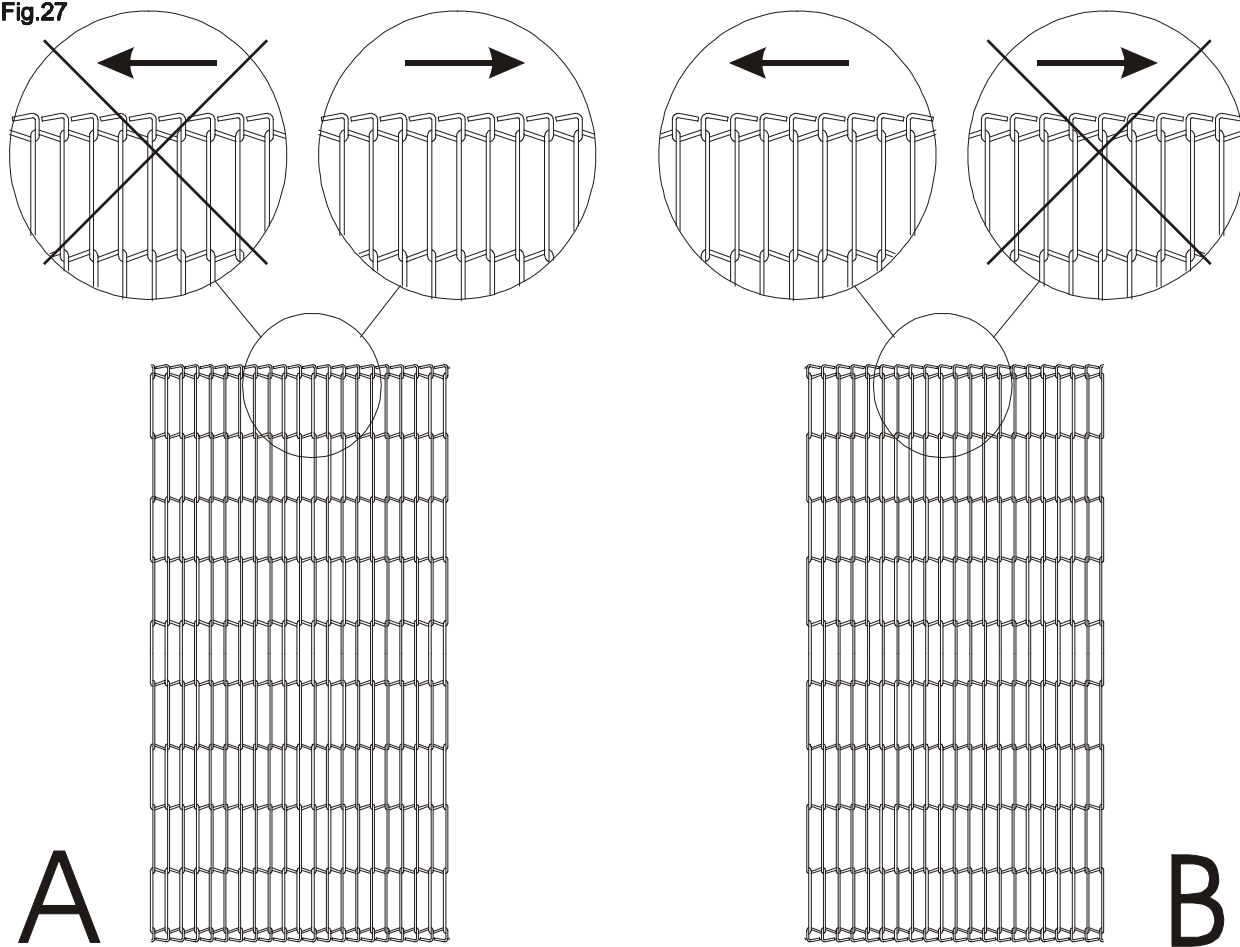


Fig.28

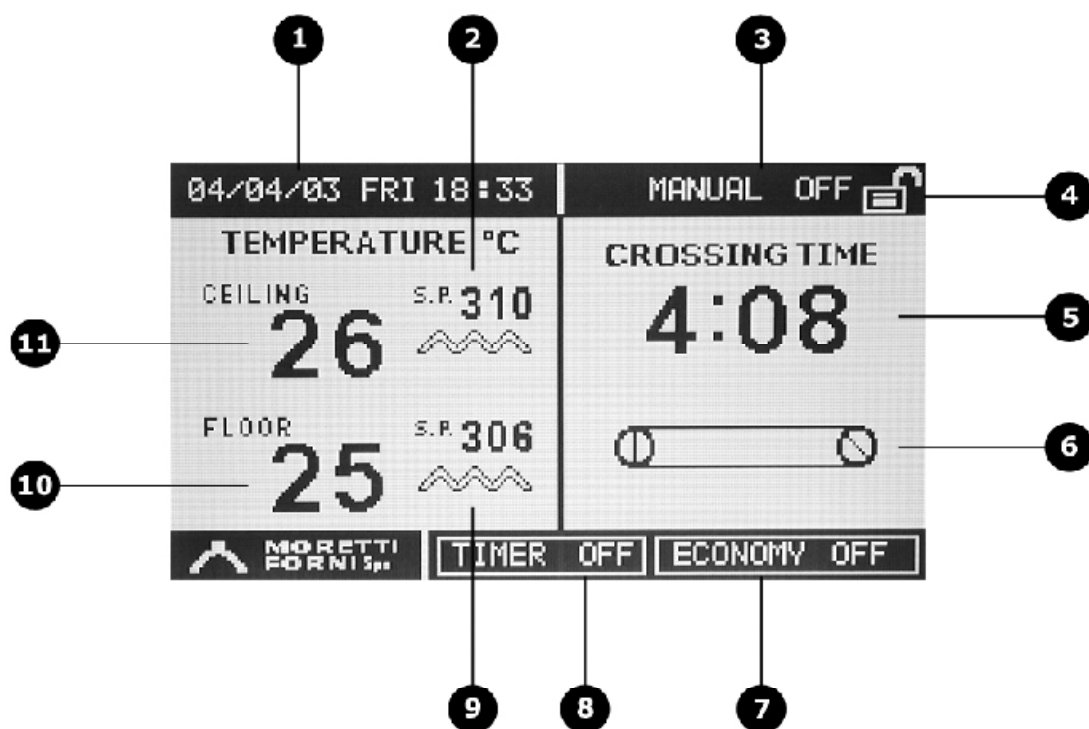


Fig.29

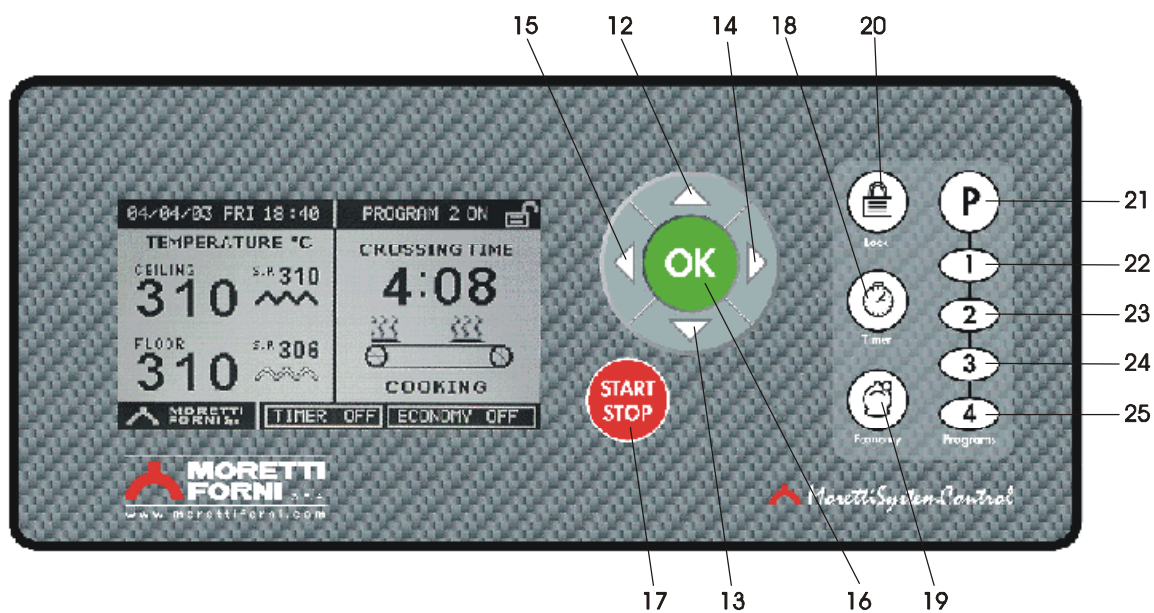
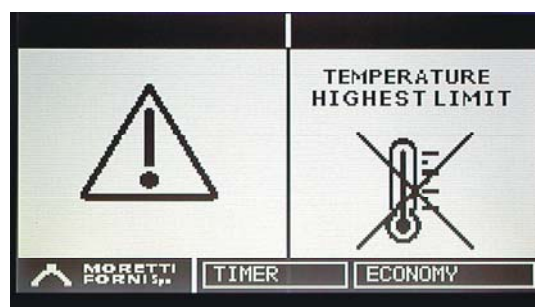


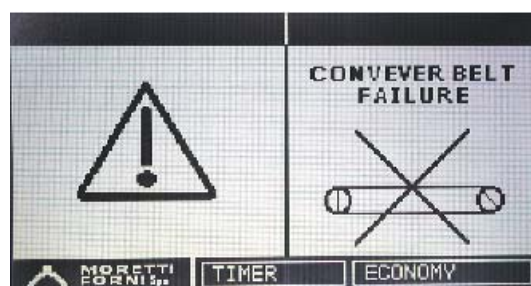
Fig.30



A



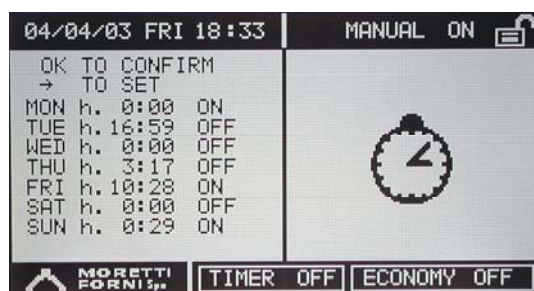
B



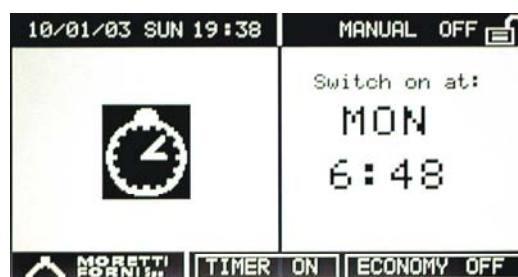
C

Fig.31

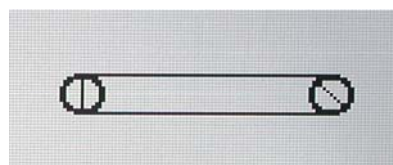
D



E



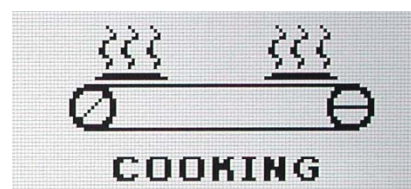
F



G



H



I



Fig.32

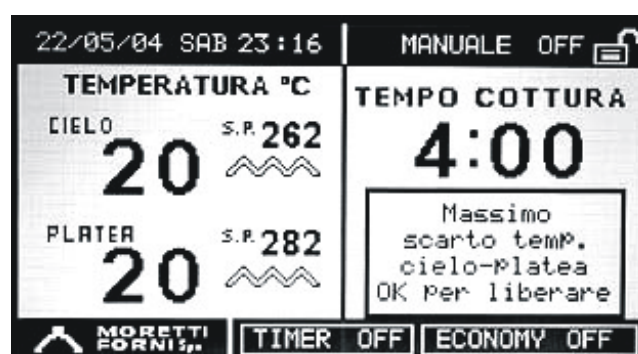


Fig.33

